

**CLAIMS**

1. Vegetable-based dough, comprising: a) softened gluten; and b) added vegetable material.
2. Vegetable dough according to claim 1, wherein the vegetables comprise legumes and/or fruits and/or fibers.
3. Vegetable dough according to claim 1 or 2, consisting essentially of softened gluten in admixture with vegetable materials.
4. Vegetable dough according to claim 1, consisting of an essentially homogeneous mixture of softened gluten to which vegetable material has been added.
5. Vegetable dough according to any one of claims 1 to 4, comprising 20 – 80% of vegetable ingredients, as hereinbefore defined.
6. Vegetable dough according to claim 5, comprising 40 – 60% of vegetable ingredients, as hereinbefore defined.
7. Vegetable dough according to any one of claims 1 to 6, which possesses elastic properties.
8. Vegetable dough according to any one of claims 1 to 7, in which the gluten is wheat gluten.
9. Vegetable dough according to any one of claims 1 to 8, wherein the dough further comprises additional ingredients selected from the group consisting of food additives, flavorings, spices, herbs, seeds, seasonings, natural colors, vitamins, minerals, starch, starch products, sugars, carbohydrates, yeasts, fibers, flavor enhancers, grains, cereals, cereal

products, mushrooms, salt, nuts, baking goods, egg, dairy products, vegetable or other proteins, fats, oils and water.

10. A vegetable-based bakery product made by baking a dough according to any one of claims 1 to 9.
11. A product according to claim 10, wherein additional edible materials have been added to the dough prior to baking.
12. A product according to claim 11, wherein said additional edible materials comprise cut or diced vegetables.
13. Process for producing vegetable dough, comprising:
  - a) Softening a gluten mass, and
  - b) mixing the resulting softened gluten with a preferred vegetable until an essentially homogeneous mass is obtained.
14. Process according to claim 13, wherein the gluten mass is softened by reducing it using a reducing agent.
15. Process according to claim 13, wherein the gluten is softened by using naturally occurring softening agents found in the vegetables.
16. Process according to claim 13 or 14, wherein the gluten is wheat gluten.
17. Process according to any one of claims 13 to 15, wherein the dough further comprises additional ingredients selected from the group consisting of food additives, flavorings, spices, herbs, seeds, seasonings, natural colors, vitamins, minerals, starch, starch products, sugars, carbohydrates, yeasts, fibers, flavor enhancers, grains, cereals, cereal

products, mushrooms, salt, nuts, baking goods, egg, dairy products, vegetable or other proteins, fats, oils and water.

18. Vegetable-based dough, essentially as described and with particular reference to the examples.
19. Process for producing vegetable dough essentially as described and with particular reference to the examples.